

AMENDATORY SECTION (Amending Order 261B, filed 4/1/92, effective 5/2/92)

**WAC 246-215-150 Construction and maintenance of physical facilities.**

Food service establishment owners shall:

- (1) Ensure floors and floor coverings in all areas are:
  - (a) Constructed of easily cleanable materials;
  - (b) Kept clean;
  - (c) In good repair; and
  - (d) Coved at the floor/wall junctures, except for carpeted areas.
- (2) Provide proper construction of floors and floor coverings with the following characteristics:
  - (a) Water impervious construction;
  - (b) Grease resistance;
  - (c) Durability; and
  - (d) Drains provided when water or pressure spray methods of cleaning are used, in any of the following areas:
    - (i) Food preparation areas;
    - (ii) Food and utensil storage areas;
    - (iii) Utensil washing areas;
    - (iv) Walk-in refrigerators;
    - (v) Dressing rooms or locker rooms with shower facilities; and
    - (vi) Bathrooms where toilets or urinals are located.
- (3) Ensure walls, windows, doors, and ceilings in all areas are clean and in good repair.
- (4) Ensure that walls are constructed, in addition to requirements in subsection (3) of this section, with the following characteristics:
  - (a) Smooth finish;
  - (b) Nonabsorbent surfaces; and
  - (c) Construction with easily cleanable materials in the following areas:
    - (i) Walk-in refrigerators and freezers;
    - (ii) Food preparation areas;
    - (iii) Utensil washing areas;
    - (iv) Dressing rooms or locker rooms with shower facilities; and
    - (v) Bathrooms.
- (5) Provide:
  - (a) Lighting of at least thirty foot candles in the following:
    - (i) Areas where food is prepared or stored;
    - (ii) Areas where utensils are washed;
    - (iii) Areas where hands are washed;
    - (iv) In bathrooms; and
    - (v) When cleaning is occurring.
  - (b) Proper shields or guards for lights in the food preparation and storage areas.
- (6) Ensure design, installation, and maintenance of ventilation systems in accordance with applicable state and local mechanical and fire codes; and
  - (a) Provide ventilation systems, when necessary, to keep all areas free of excessive:
    - (i) Heat;
    - (ii) Steam;
    - (iii) Condensation;
    - (iv) Fumes and vapors;
    - (v) Obnoxious odors; and

- (vi) Smoke.
- (b) Design and maintain ventilation hoods and filters to:
  - (i) Prevent grease and condensate from dripping into food or onto food contact surfaces; and
  - (ii) Allow ready removal of filters for cleaning and replacement.
- (7) Maintain the premises by:
  - (a) Allowing only articles necessary for operation and maintenance of the food service establishment to be stored there;
  - (b) Prohibiting use of any room in the food service establishment as living or sleeping quarters:
    - (i) Except when separated from all food service operations by complete partitions and solid doors; and
    - (ii) Except for bed and breakfasts.
  - (c) Allowing live animals only under the following conditions:
    - (i) Fish, crustacea, and shellfish for food purposes in aquariums;
    - (ii) Fish in aquariums for display or decor;
    - (iii) Patrol dogs accompanying security or police officers; or
    - (iv) (~~((Guide-dogs))~~) Dog guides or service (~~((dogs))~~) animals, as defined under chapter 70.84 RCW, are allowed to accompany a blind, visually handicapped, hearing impaired, or otherwise physically disabled person in all areas of a food service establishment except in food preparation areas.
  - (d) Allowing only food service workers or other persons authorized by the health officer in food preparation and storage areas.